

Culinary Arts II Class Syllabus

Instructor: Chef Chelsea Barton
Phone Number: 281-920-8000 ext. 6079
Email: cvann@houstonisd.org
Office Hours: By Appointment

Program Summary

This is a three-year program designed to teach students how a business operates. This experience will give them an inside look at both production and sales of goods/services through hands-on work in a student run restaurant.

Course Summary

This course is designed to introduce students to a career in the foodservice industry. Through the integration of a commercial lab and dining room, the students will gain first-hand experience in managing a business.

Primary Objectives

- To demonstrate a working knowledge of a professional foodservice kitchen
- To describe and follow food safety, sanitation, and emergency procedures
- To demonstrate the ability to lead a team
- To describe and demonstrate the components associated with personal responsibility for work
- To demonstrate the ability to follow and give spoken and written commands
- To be able to communicate clearly and respectfully with co-workers, instructors, and customers
- To demonstrate a working knowledge of business principles
- To demonstrate proficiency in standard business and food production mathematics
- To be able to perform and explain importance of an inventory of goods
- To effectively calculate food cost
- To be able to describe and demonstrate the use of a profit and loss statement
- To demonstrate correct procedures for product specification, ordering, and receiving
- To effectively set up and help execute catering jobs and restaurant shifts

Secondary Objectives

- To correctly identify and describe the use of foodservice ingredients
- To correctly set up and break down a work station
- To correctly cut and portion foods
- To correctly cool and store foods

Resources

- Professional Cooking 5th Edition, Gisslen
- ServSafe Essentials 5th Edition (class set)

Supplies

Binder, pen (blue/black only), pencils, calculator

Course Requirements

The student will be expected to meet the same physical demands and be exposed to the same working conditions typical of the foodservice business

- Standing and walking on hard surfaces
- Working with hot surfaces, steam, and wet floors
- Heavy lifting
- Handling sharp knives and potentially dangerous equipment
- **Heavy cleaning** of floors, work-surfaces, tools, and equipment

Course Policies

Attendance

It is imperative that students are in class. After 10 unexcused absences, credit for the course will have been lost.

Tardies

Students must be in their seat by the time the tardy bell rings or they shall be counted tardy. Each tardy will result in a detention as per school policy.

Class Participation

This is a very hands-on class. In order to get the most out of it you MUST participate. A participation grade will be taken everyday and be counted on your report card. Each day's participation will be worth 10 points.

Student Expectations

- Come to class prepared everyday (school supplies, uniforms, homework assignments, etc)
- Active Participation
- Professional behavior towards instructor and classmates
- **45 minutes of before or after school duty 3 days a week**

Failure to comply with these expectations will result in:

1st Offense- Verbal warning

2nd Offense- Verbal warning and possible removal from situation

3rd Offense- Call home to parent

4th Offense- Call home to parent and send discipline referral to dean

Missed Exams

All missed exams must be made up within one week of the absence or it will be a 50.

Missed Assignments

Missed assignments must be turned in within 2 class days after the absence to receive full credit.

Late Assignments

Late assignments will not be accepted. A 50 will be recorded for all assignments not turned in. Excessive missed assignments will result in disciplinary action

Grading

No student shall receive a grade lower than a 50 for any assignment, excluding Final Exams.

Grades will be calculated on a total points system. To determine your grades you will divide the number of points earned by the total number of points possible. (i.e. you receive 20 points on an assignment worth 25, $20/25 = 80$)

Homework/ Class participation- Bookwork, class activities, daily work, etc
Quizzes- will be given throughout the course, covering culinary, food safety, and business theory.

Practical Examinations- will occur upon the completion of a culinary unit (example- Knife basics).

Written Exams- will be given throughout the course on culinary food safety, and business theory

Projects- To Be Announced

Midterm/Final exams

Practical exam - a team practical will be given at the end of every semester. It will require a combination of the skills learned over the course of the semester/year

Written exams- These will be comprehensive exams covering culinary practices, business principles, culinary math, food safety, and general safety principles

Please return the portion below to Chef Barton within 2 class days

=====

I have read and understand the policies and procedures of Culinary Arts I and agree to abide by them.

_____ Student's Name

_____ Student's Signature

_____ Parent/Guardians Name

_____ Parent/Guardians Signature

Uniforms

will be provided by the students, and will be required everyday to maintain grades and participation privileges.

- Chef Coat- white, long-sleeved, with E-101 logo (2 are recommended)
- Chef cap

Cost- \$25.00

- Black, closed-toed shoes or sneakers with non-skid soles
- Checked Chef Pants- checked out to student
- Stem-thermometers
- **Appropriate business attire** (dress slacks, button-down collared shirts, dress shoes with rubber soles, belt)

All parts of uniform should be clean and in good repair